

The Ultimate Tater Tot Nachos with BBQ Beef and Cheddar

If you're craving something bold, cheesy, and ridiculously satisfying, these



OVEN
425°F

TIME
30 min

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INGREDIENTS

- ? 1 (32 oz) bag frozen tater tots
- ? 1 lb ground beef
- ? 1 cup BBQ sauce (smoky, sweet, or spicy-your call)
- ? 1 cup shredded cheddar cheese
- ? 1 cup shredded pepper jack cheese
- ? 1 cup cooked and crumbled turkey bacon
- ? $\frac{1}{2}$ cup diced red onion
- ? $\frac{1}{2}$ cup diced tomatoes
- ? ... cup sliced jalapeños (optional, but recommended)
- ? ... cup chopped green onions
- ? ... cup sour cream (optional)
- ? Salt and pepper, to taste

DIRECTIONS

- ? 1. Bake the Tater Tots: Preheat oven to 425°F (220°C). Spread the frozen tater tots in a single layer on a baking sheet. Bake for 25-30 minutes or until golden and crispy.
- ? 2. Cook the BBQ Ground Beef: While the tots are baking, heat a skillet over medium heat. Add the ground beef, season with salt and pepper, and cook until browned. Drain excess fat. Stir in the BBQ sauce and let simmer for 5 minutes.
- ? 3. Assemble the Nachos: Transfer baked tater tots to a large oven-safe dish or cast iron skillet. Layer on the BBQ beef mixture. Sprinkle on both cheeses. Add crumbled turkey bacon, diced onions, tomatoes, and jalapeños.
- ? 4. Bake Until Melty: Return to the oven for 5-7 minutes, just until the cheese is melted and bubbling.
- ? 5. Garnish and Serve: Top with chopped green onions and a drizzle of sour cream, if desired. Serve immediately and prepare for compliments.

TIPS FOR SUCCESS

Crispy tots are key - bake until truly golden before adding toppings.

Use a bold BBQ sauce - smoky or spicy works especially well here.

Make it meaty or meatless - swap the ground beef for pulled jackfruit or black beans for a vegetarian version.

Drizzle with ranch or beer cheese dip for an extra decadent twist.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-tater-tot-nachos-with-bbq-beef-and-cheddar/>